## INFORMATION DISCLOSURE CITATION

(Use several sheets if necessary)

KAI417/4-00-JIV	TO BE ASSIGNED		
Applicant(s) Remy Gross II et al.			
Filing Date  CONCURRENTLY	Group Art Unit 176		

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*EXAMINER OTHER DOCUMENTS (Including Author, Title, Date, Pertinent Pages, Etc.)						
C8	C5	Gross II, et al., United States Serial No. 08/449,927, filed N	1ay 25, 1995			
	C6	Liebman and Rosenblatt, "Changes in 'whiskey While Ma 1943.	turing," Industrial and Engir	neering Chemistry, 35(9):994-1002,		
	Liebman and Scherl, "Changes in Whisky While Maturing," Industrial and Engineering Chemist					
	C8	Nykanen et al., "Aroma Compounds Dissolved from Oak of the 4th Weurman Flavour Research Symposium, Dourdan	Chips by Alcohol," Progress in France, 339-46, 1984.	a Flavour Research, Proceedings of		
	C9	Reazin et al., "Determination of the Congeners Produced from Ethanol During Whisky Maturation," Journal of the AOAC 59(4):770-76, 1976.				
	C10	Reazin, "Chemical Mechanisms of Whiskey Maturation,"	Am. J. Enol. Vitic., 32(4):283-	89, 1981.		
	C11	Rose, (ed.), Alcoholic Beverages, Academic Press. pp. 364-5, 606-07, 676-77, 1977.				
	C12	Swan and Burtles, "The Development of Flavour in Potable	e Spirits," Chemical Society R	leview, 7(2):201-11, 1978		
	C13	Swan, "Maturation of Potable Spirits", Handbook of Food and Beverage Stability: Chemical, Biochemical, Microbiological and Nutritional Aspects, Ch. 17 801-31, Academic Press, 1986.				
CS	C14	Valuer and Frazier, "Changes in Whisky Stored for Four Y	ears", Industrial and Engine	ering Chemistry, 28(1):92-105, 1936.		
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XAMINER	$\mathcal{C}$	2 Sherrer DATE O	ONSIDERED	9/03		
EXAMINER: I	nitial if	citation considered, whether or not citation is in conformance with N	1PEP Section 609; Draw line thro	ough citation if not in conformance and		

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